MAVERICKS

APPETIZERS / SALADS

AUBERGINE PASTE A,K — 7 €
Limette | Kräuter | Olivenöl | Brot
Lime | herbs | olive oil | bread

TOMATO SOUP L,K,I — 7 €
Kokosmilch | Ingwer | Chilli
Coconut milk | ginger | chili

ROASTED PUMPKIN SOUP L,G,K,I,P — 7 €
Hokkaido Kürbis | Bio Sahne
Hokkaido pumpkin | organic cream

MAVERICKS ROLL A,F — 9.50 €
Gebackene Maki | Quinoa | geräucherte Paprika | Gurke | Ingwer | Ponzu
Baked maki | quinoa | smoked peppers | cucumber | ginger | ponzu

MAVERICKS SALAD J,L — 13,50 €
Kirschtomaten | Gurke | Granatapfel | Paprika | Kürbis | Limettendressing
Cherry tomatoes | cucumber | pomegranate | pepper | pumpkin | lime dressing

CAESAR SALAD A,C,G,J,L — 13 €
Römersalat | Parmesan | Knoblauch-Croûtons
Romaine lettuce | parmesan | garlic croutons

mit HÄHNCHEN G — 17.50 €
with CHICKEN G

SNACKS / BOWLS

GRILLED PASTRAMI SANDWICH A,C,G,J,L — 14 €
Pastrami | Emmentaler Käse | Bacon | Tomate | Gurke | Chipotle-Limetten-Majo
Pastrami | Emmentaler cheese | bacon | tomato | cucumber | chipotle-lime-mayo

FAKE SUSHI BOWL F,J,L — 16 €
Quinoa | Frühlingslauch | Brokkoli | grüner Spargel | Kaiserschoten
Quinoa | spring leeks | broccoli | green asparagus | snow peas

SUSHI RICE BOWL F,J,K — 16 €
Edamame | Wakame | Mais | Granatapfel | Ponzu | geräucherter Tofu
Edamame | wakame | corn | pomegranate | ponzu | smoked tofu

BULGUR BOWL A,G,K — 16 €
Salsa | Aubergine | Blumenkohl | Falafel | Limettenjoghurt
Salsa | eggplant | cauliflower | falafel | lime yogurt

SESAME PORK RAMEN BOWL A,C,F,K — 17.50 €
Schweinebauch | Sesam Sud | Bio Ei | Edamame | Pak Choi
Pork belly | sesame broth | organic egg | edamame | pak choi

Tasting Table

ab 18 bis 21 Uhr | from 6 p.m. to 9 p.m.
Reise durchs Mavericks | A trip through Mavericks

ab 4 Personen - 40 € pro Person
min. 4 persons - 40 € per person

3 x Appetizers / Salads
2 x Main
1 x Burger
3 x Sides
1 x Dessert variation

MAIN DISHES

MAVERICKS POTATO PAN A,F,K — 12 €
Kartoffeln | Miso | Sesam | Kirschtomaten | Brokkoli
Potatoes | miso | sesame | cherry tomatos | broccoli

MAVERICKS BEEF BURGER A,C,G,J,L — 17 €
Deutsche Färse | Gouda | Tomate | Salat | Zwiebel | Gurke | geräucherte Mayo | Pommes Frites | Coleslaw
German heifer | gouda | tomato | lettuce | onion | cucumber | smoked mayo | french fries | coleslaw

SPICY BEEF FLANK A,F,G,L — 25.50 €
Süßkartoffel-Mais-Püree | Brokkoli | rote Zwiebeln
Sweet potato corn puree | broccoli | red onions

CATCH OF THE DAY D,G — 27,50 €
Fisch des Tages | Pastinakenpüree | Chimichurri | Pak Choi
Fish of the day | parsnip puree | chimichurri | pak choi

RIBEYE I,G,L,M — 28.50 €
Gebackene Süßkartoffel | sautierte Kräuterseitlinge | Pico de gallo
Backed sweet potatoes | sauteed king oyster mushrooms | pico de gallo

ROASTBEEF A,G,L — 29.50 €
Sautierte Grenaille Kartoffeln | gegrillte Salatherzen | Chimichurri
Sautéed grenaille potatoes | grilled lettuce hearts | chimichurri

ART OF OIL

OLIVE OIL — 500 ml — 17,50 €
Mavericks kaltgepresstes natives BIO Olivenöl
Mavericks cold pressed virgin BIO Olive Oil

SIDES

COLESLAW FRISCO-STYLE G,L — 4 €
Rotkohl | Weißkohl | Rosinen
Red cabbage | white cabbage | raisins

SWEET POTATO AND CORN PUREE — 5 €
Süßkartoffel | Mais | Popcorn
Sweet potato | corn | popcorn

BAKED SWEET POTATO — 5 €
Pico de gallo - Tomaten | rote Zwiebeln | Koriander | Chilli
Pico de gallo - tomatoes | red onions | coriander | chili

BRAISED BEETROOT H,G — 6 €
Rote Beete | Walnuss | Orange | Rucola | Ziegenkäse
Beetroot | walnut | orange | arugula | goat cheese

GARLIC PARMESAN ZUCCHINI G — 7 €
Zucchini | Knoblauch | Parmesan
Zucchini | garlic | parmesan

SWEETS

CHEESE CAKE A,C,G — 7 €
Himbeer Coulis | Vanille Eis
Raspberry coulis | vanilla ice cream

KOKOS SAGO PUDDING — 7 €
Vanille | Limette | Blaubeerkonfit
Vanilla | lime | blueberry confit

YOGHURT CRÈME BRÛLÉE C,G — 8 €
Limonensorbet
Lime sorbet

WATER

GEROLSTEINER

Naturell | still	0.25 l	4 €	0.75 l	9 €
Sprudel | sparkling	0.25 l	4 €	0.75 l	9 €

SOFT DRINKS

COCA-COLA [1,3], COCA-COLA ZERO [1,3,5,6]	0.2 l	4 €
FRUCHTSÄFTE | FRUIT JUICE Cranberry, Apfel, Orange Cranberry, apple, orange	0.2 l	4 €
EISTEE | ICED TEA - Homemade Saisonal Seasonal	0.3 l	5.50 €

BEER

FASS | TAP

RADEBERGER PILSNER	0.3 l	4.50 €

FLASCHEN | BOTTLED

RADEBERGER PILSNER 0% VOL. alkoholfrei | non-alcoholic	0.33 l	4.50 €
MAISEL'S WEISSE Original Weizenbier | Wheat beer	0.5 l	6 €
MAISEL'S WEISSE alkoholfrei < 0,5 % VOL. Weizenbier | Wheat beer - low alcohol	0.5 l	6 €
VIENNA LAGER Craft Bier | Craft beer	0.33 l	5.50 €

SPARKLING WINE

MIMOSA [L] Orangensaft | Sekt Orange juice | sparkling wine	0.2 l	7.50 €
KLOSS & FÖRSTER WAPPEN trocken | dry [L] Rotkäppchen-Mumm Sektkellerei, Freiburg	0.1 l 0.75 l	5.50 € 32 €
CODORNIU „1551" CAVA ROSÉ BRUT [L] Raventós Codorniu, Penedés, Spanien	0.75 l	36 €

WHITE WINE

SAUVIGNON BLANC trocken | dry „Anderra" Baron Philippe de Rotschild, Chile	0.2 l 0.75 l	9 € 32 €
COLOMÉ TORRONTÉS trocken | dry Valle Calchaqui, Bodega Colomé, Argentinien	0.2 l 0.75 l	9.50 € 36 €
ZEISEN GRÜNER VELTINER trocken | dry Weingut Pfaffl, Austria	0.2 l 0.75 l	11 € 37 €
WEINSCHORLE | Wine spritzer	0.2 l	6.50 €

RED WINE

CABERNET SAUVIGNON trocken | dry „Anderra" by Baron Philippe de Rothschild, Valle Central, Chile	0.2 l 0.75 l	9 € 32 €
„VALLEY OAKS" ZINFANDEL trocken | dry Fetzer Vinyards, Mendocino County, California	0.2 l 0.75 l	11 € 37 €
IMPOSSIBLE RED trocken | dry Laborie, Western Cape, South Africa	0.2 l 0.75 l	11 € 37 €

ROSE WINE

DRINK PINK, Rosé vom Zweigelt, trocken | dry Erndt Frischauf, Austria	0.2 l 0.75 l	9.50 € 36 €
IMPOSSIBLE ROSÉ trocken | dry Laborie, West Cape, South Africa	0.2 l 0.75 l	9.50 € 36 €

SPIRITS

RAMAZZOTTI	4 cl	6 €
TANQUERAY GIN	4 cl	6 €
KETTLE ONE VODKA	4 cl	6 €
CAMPARI	4 cl	6 €
BULLEIT BOURBON	4 cl	10 €
DALWHINNIE 15 years	4 cl	10 €
GLENFIDDICH 15 years	4 cl	16 €

LONGDRINKS

TANQUERAY GIN & THOMAS HENRY TONIC Tanqueray Gin | Tonic water	10 €
APEROL SPRITZ Aperol | Sekt | Mineralwasser | Orange Aperol | sparkling wine | mineral water | orange	10 €
KETEL ONE MULE Ketel One Wodka | TH Spicy Ginger | Angostura Bitter | Zitrone Ketel One vodka | TH Spicy Ginger | Angostura Bitter | lemon	11 €
BULLEIT BOURBON Bulleit Bourbon | Zitrone | Minze | Zuckersirup Bullet Bourbon | lemon | fresh mint | sugar syrup	12.50 €
ESPRESSO MARTINI Espresso | Wodka | Kahlua Espresso | vodka | Kahlua	13 €

HOT DRINKS

COFFEE [3] | Kaffee	4.40 €
ESPRESSO [3]	
Einfach | single	3.80 €
Doppelt | double	5.80 €
CAPPUCCINO [3]	4.80 €
CAFFÈ LATTE [3]	4.90 €
HOT CHOCOLATE [G] | Heisse Schokolade	4.40 €
TEA | Tee	4.40 €

HONEY!

ANDEL'S HONIG Hausgemachter Bienen Honig Homemade bee honey	500 g	17 €

ZUSATZSTOFFE ADDITIVES **1. Farbstoff** • coloring | **2. mit Konservierungsmittel** • with preservative | **3. Koffeinhaltig** • coffeinated | **4. Chininhaltig** • quininated | **5. Süßstoff** • artificial sweatener | **6. Phenylanalinquelle** • contains phenylanaline | **7. Taurin** • with taurine

ALLERGENE ALLERGENS **A. Glutenhaltiges Getreide** • glutinous corn | **B. Krebstiere** crustaceans | **C. Eier** • eggs | **D. Fisch** • fish | **E. Erdnüsse** • peanuts | **F. Soja** • soy **G. Milch** • milk | **H. Schalenfrüchte** • edible nuts | **I. Sellerie** • celery | **J. Senf** • mustard **K. Sesam** • sesame | **L. Sulfit/Schwefeldioxid** • sulfite/sulfur dioxide | **M. Lupine** • lupine **N. Weichtiere** • mollusks

Glutenfrei • gluten free | **Vegetarisch** • vegetarian | **Vegan** • vegan | **Andel's Honig - aus eigener Produktion** • Andel's honey - homemade

Preis in Euro, inkl. MwSt. + Service. • Price in Euro, incl. V.A.T. + service.

Trotz sorgfältiger Zubereitung aller Speisen, können diese Spuren von Mehl, Nüssen, Senf, Krustentieren und Sellerie enthalten. • Despite careful preparation, all food may contain traces of flour, nuts, mustard, crustaceans, and celery.